

SINCE 1963  
**JEAN LEON**  
A MAN A TIME A WINE



# VINYA LE HAVRE CABERNET SAUVIGNON RESERVA 2011

## SINGLE VINEYARD WINE

**Winemaking:**  
Manual harvest

**Type of fermentation:**  
Fermentation at a controlled temperature in stainless steel vats for approximately 12 days. Upon completion of fermentation and skin contact (18 days), the wine underwent malolactic fermentation and barrel aging.

**Ageing:**  
Aged for 18 months in 225-liter barrels of French and American oak. The wine is then bottle aged for at least another 2 years.

**Bottling month:**  
29 September, 2013

**Technical data:**  
Alcohol level: 14,5%  
Allergy advice: Contains sulfites

Single vineyard wine



**DO:**  
Penedès

**Grape varieties:**  
Cabernet sauvignon  
Cabernet franc

**Date grapes picked:**  
Cabernet sauvignon: September 20  
Cabernet franc: September 29

**Vine age:**  
Planted in 1968

**Surface area:**  
19 Ha. "Vinya Le Havre"

**Soil:**  
Vineyard characterized by calcareous clay soil.

**Story:**  
Jean Leon departed from the French port of Le Havre as a stowaway on a ship bound for the USA. A sailor soon discovered him. In an unexpected act of generosity, he decided to conceal the young man's presence. Vinya Le Havre is a tribute to the silent complicity of a stranger who changed Jean Leon's life forever.

**Tasting notes:**

Deep red with medium to high opacity. Remarkable aromas of ripe red fruit, plums and raisins against a toasted, spicy backdrop with coconut hints imparted by aging in French and American oak. On the palate, it unfolds elegantly and with great length thanks to its bright acidity, fleshy concentrated tannins, and lush unctuous body.

**Serving suggestions:**

Goes very well with wild game recipes such as venison or wild boar. Serving temperature: 16°C to 18°C.



[www.jeanleon.com](http://www.jeanleon.com)